

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

**Site:** POOL & WHIRLPOOL

Deduction Status: N

Violation: THE DISINFECTION CONTACT TIME AND HALOGEN RESIDUAL WERE NOT LISTED IN THE FECAL ACTION PLAN. THIS WAS CORRECTED DURING THE INSPECTION.

Recommendation: Ensure that the disinfection contact time and halogen residual are listed in the fecal action plan.

Action:Corrected during the inspection.

Item No.	Description	Points Deducted
15	Food source, sound condition; food not re-served	0

**Site:** PROVISIONS

Deduction Status: N

Violation: SIX CANS OF OCEAN CLAMS WERE NOTED IN THE FISH FREEZER. THE ENDS OF THE CANS WERE SWOLLEN, BUT IT WAS DETERMINED THAT THE SWELLING WAS DUE TO THE LIQUID IN THE CANS BEING FROZEN. THESE CANS WERE DISCARDED. IT WAS STATED BY THE CHEF THAT THESE CANS WERE RECEIVED IN ERROR AND WERE NOT GOING TO BE USED.

Recommendation: 7.3.2.2.5 Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used.

Action:No action necessary. Cans discarded.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

**Site:** VERANDAH BUFFET LINE

Deduction Status: N

Violation: SLOTTED FASTENERS WERE NOTED ON THE FRYER COILS AND IN THE SPLASH ZONE, MAKING THESE AREAS DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable,

corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: This is the original design of NSI approved equipment. Fasteners will be replaced.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: THE COATING ON THE SHELVES IN THE BLAST CHILLER WAS PEELING, MAKING THEM DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Shelves will be renewed.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: REFRIGERATOR #13 WAS POSTED OUT OF ORDER. IT WAS STATED THAT THIS HAS BEEN OUT OF ORDER FOR APPROXIMATELY 2 MONTHS.

Recommendation: Repair or replace this unit.

Action:Parts are on order. Unit will be repaired when parts arrive.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: ONE FASTENER WAS MISSING ON THE FRYER COILS,  
MAKING THEM DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action:Fastener has been replaced.

**Site:** FOOD SERVICE GENERAL

Deduction Status: N

Violation: ABSORBENT GASKETS WERE NOTED BETWEEN THE UPPER  
AND LOWER COMPARTMENTS OF ALL OF THE ICE  
MACHINES.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action:Gaskets will be replaced with closed cell material.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

**Site:** MAIN GALLEY

Deduction Status: N

Violation: A GAP WAS NOTED IN THE GRILL GREASE TRAP AREA, MAKING THIS AREA DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action:Gap will be closed.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: THE LEFT SIDE HOT PLATE WAS WARPED, CREATING A GAP THAT WAS DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action:Hot plate top will be replaced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

**Site:** MAIN GALLEY

Deduction Status: N

Violation: ONE STRAINER WAS SOILED AND STORED AS CLEAN IN THE POTWASH.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action:Staff in this area was instructed to more closely look at items after they have been cleaned before placing them to dry to insure that the item has been fully cleaned.

**Site:** MAIN GALLEY

Deduction Status: N

Violation: THE UPPER COMPARTMENT OF THE ICE MACHINE WAS SLIGHTLY SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action:Unit has been cleaned.

**Site: MAIN GALLEY**

Deduction Status: N

Violation: ONE PLASTIC CONTAINER WAS SOILED AND STORED AS CLEAN IN THE DISHWASH.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff in this area was instructed to more closely look at items after they have been cleaned before placing them to dry to insure that the item has been fully cleaned.

**Site: VERANDAH PANTRY**

Deduction Status: N

Violation: THE FASTENERS IN THE UPPER COMPARTMENT OF THE ICE MACHINE WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Fasteners have been cleaned.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

**Site: LOUNGE BAR**

Deduction Status: N

Violation: THE TECHNICAL COMPARTMENT CONTAINING THE COOLING LINES FOR THE UNDERCOUNTER REFRIGERATORS WAS SOILED WITH DUST.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Dust has been removed.

**Site: MAIN GALLEY**

Deduction Status: N

Violation: THE GAP IN THE GRILL GREASE TRAP AREA WAS SOILED WITH OLD GREASE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Gap has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling,	0

	dispensed; Clean frequency	
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**Site: MAIN GALLEY**

Deduction Status: N

Violation: CLEAN PLASTIC CONTAINERS IN THE DISHWASH AREA WERE NOT STORED IN A MANNER THAT ALLOWED THEM TO BE AIR DRIED.

Recommendation: 7.5.7.1.1 After cleaning and sanitizing, equipment and utensils shall be air-dried or adequately drained before contact with food. 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Staff has been instructed on the correct way to dry these items.

**Site: CREW & OFFICER'S MESS ROOMS**

Deduction Status: N

Violation: THE PLATES AND SILVERWARE ON THE BUFFET LINES WERE NOT STORED COVERED OR INVERTED. THESE AREAS WERE NOT OPEN AT THE TIME OF INSPECTION.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Plates and silverware will be stored inverted.

**Site: VERANDAH BUFFET**

Deduction Status: N

Violation: THE SILVERWARE WAS NOT COVERED ON THE BUFFET LINE. THIS AREA WAS NOT OPEN AT THE TIME OF INSPECTION.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Silverware will be stored inverted and covered when the line is not open.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site: POOL BAR**

Deduction Status: Y

Violation: THE AREAS OF THE DECK THAT WERE CONSTRUCTED OF PAINTED STEEL WERE ROUGH AND HAD PEELING PAINT, MAKING THEM DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action:Deck will be repainted.

**Site: BUTCHER SHOP**

Deduction Status: Y

Violation: THE BULKHEAD NEXT TO REFRIGERATOR #16 WAS DAMAGED, LEAVING A GAP NEAR THE DECK THAT WAS DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action:Bulkhead will be repaired.

**Site: MAIN GALLEY**

Deduction Status: Y

Violation: THE AREAS OF THE DECK THAT WERE CONSTRUCTED OF PAINTED STEEL WERE ROUGH AND HAD PEELING PAINT, MAKING THEM DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action:Decking will be repainted.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

**Site: CORRECTIVE ACTION STATEMENT**

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: WIND SPIRIT - CAS - 12/11/2004.

Recommendation:

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